

Vegan Chocolate Mousse (recipe for 3 - 4 servings)



Ingredients chocolate mousse:

- 180 ml aquafaba (this is about equal to a tin of chickpeas. You don't need the chickpeas, only the water.)
- 100 grams of dark chocolate (I used 70%)
- 20 - 25 grams caster sugar (powdered sugar will also work)
- ½ tsp lemon juice
- Pinch of salt or chili powder for garnish

Instructions:

1. Break or chop the chocolate into small pieces and place it in a glass or metal bowl. Place the bowl over a pan with hot (not boiling) water and make sure that the bowl does NOT touch the water. Gently stir until everything is melted and take it off the heat. Let it cool down as much as possible, but it still needs to be liquid.



- Put the aquafaba in a mixing bowl and add the lemon juice (to stabilize the aquafaba) and mix everything until you get stiff peaks. Don't worry about overmixing. This is not possible. I had to mix it for about 10-15 minutes.



- As soon as you have stiff peaks, add the sugar bit by bit, while whipping. If the sugar makes it soft again, just keep whipping until it's stiff again.
- Add the melted chocolate (not everything at the same time) and scoop it gently with a spatula through the mixture.



- Add a bit of chili powder (optional) and mix it well. The structure might be a bit runnier after adding the chocolate and chili powder, but that is okay.
- Divide the mixture between 4 glasses or small bowls.



- Sprinkle a bit of salt on top and put it in the fridge for about 1-2 hours or even overnight. Enjoy!